

Cheeseburger Soup

INGREDIENTS

1 pound ground beef
 $\frac{3}{4}$ cup chopped onion
 $\frac{3}{4}$ cup shredded carrots
 $\frac{3}{4}$ cup diced celery
3 cups chicken broth
2 cups diced peeled potatoes
3 tablespoons all-purpose flour
3 tablespoons butter
2 cups (8 ounces) sharp cheddar cheese
1-1/2 cups milk
1 teaspoon salt
 $\frac{1}{2}$ teaspoon peppe

INSTRUCTIONS

In a 3-qt. saucepan, brown beef. Add the onion, carrots and celery, saute for 5 minutes. Add the broth and potatoes; bring to a boil. Reduce heat; cover and simmer for 10-12 minutes or until potatoes are tender.

Meanwhile, in a small skillet, melt butter. Add flour; cook and stir for 3 minutes or until bubbly. Add to soup; bring to a boil. Cook and stir for 2 minutes. Reduce heat to low. Stir in the cheese, milk, salt and pepper; cook and stir until cheese melts,

Source : allrecipes.com